



CHURCHVIEW  
— MARGARET RIVER —



## 2017 CABERNET SAUVIGNON - MALBEC - MERLOT - PETIT VERDOT

### CULTIVATED.

A very different vintage yet again. A dry, warm spring and summer meant it was tracking early. However, a tropical rain event in March, which saw a minimum of 80mm across the region, pushed back harvest dates slightly. The reds (especially the Cabernet and Merlot) appreciated this rainfall. The slower than usual ripening allowed for better flavour development. At vintage, the Cabernet Sauvignon was looking exceptional, with good, balanced bunch number and some of the smallest berry sizes we've seen in the past few years. It is certainly shaping up to be a Cabernet vintage to remember.

### CRAFTED.

52% Cabernet Sauvignon, 17% Malbec, 15% Merlot and 16% Petit Verdot.

Cabernet Sauvignon - these are the same grapes used to make our premium Bartondale. The A+ barrels make the St Johns and Bartondale Cabernet Sauvignon allocation. Generally the more fruit driven barrels are selected for the St Johns range. The 2017 Cabernet Sauvignon were matured in the tighter grained, more elegant barriques. The Cabernet spends 30 days on skins, then around 16 months in the various new and used French oak barriques.

Malbec - Made to highlight dark colour and a rich mid-palate. Generally the Malbec spends 16 days on skins, then goes into two new French oak barriques and the balance was matured in 2-4 year old French oak barriques for 16 months. Barrels selected for the blend add weight richness and intensity.

Merlot - Spends 10-14 days on skins, ensuring red fruits and soft tannins. The Merlot spends 14 months in 2-3 year old French oak barriques.

Petit Verdot - This variety adds an intense lifted aromatic component to the blend with fine tannins, adding to the backbone. In the winery the 4 varieties all performed well during ferment and careful oak selection meant the assemblage was a difficult and lengthy process to achieve the blend required.

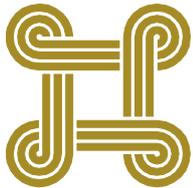
### CHERISHED.

**COLOUR** Dark, blood red ruby.

**AROMA** A delightfully perfumed nose of black cherries, plums, blackcurrant, cigar box, new leather and mingled smoky oak.

**FLAVOUR** A generous palate of ripe dark fruits, with layers of savoury notes. The tannin profile is precise and linear, providing a long dry finish. Youthful and exuberant, this wine will age well for many years.

**ANALYSIS** | Alc 13.9% | pH 3.47 | TA 5.90 | RS 0.28g



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